

RADIO CALL
SINGCarnival Triumph
01/20/04

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	33	LIDO GALLEY - HOT GALLEY	THERE WAS A FEW CRACKED TILES AND ONE BROKEN DECK TILE AT THE GUTTER NEAR THE SOUP KETTLES FORWARD.	YES	2/20/2004	Tiles has been changed	
2	33	LIDO - GRAND BUFFET PORT	THE DECORATIVE TILES NEAR THE DECK ON THE BACK SERVICE LINE BULKHEAD, WERE BROKEN AND CRACKED SEVERELY MAKING THEM DIFFICULT TO CLEAN.	YES	2/20/2004	Tiles has been changed	
3	19	LIDO - GRAND BUFFET CENTER ISLAND	THE TWO ENDS OF THE ISLAND BUFFET WERE NOT SHIELDED FROM PASSENGER CONTAMINATION. TWO STAFF MEMBERS WERE PRESENT TO PREVENT PASSENGERS STANDING AND SERVING OR CONTAMINATING THE BREAKFAST FOODS STORED THERE, BUT AT LEAST ONE PASSENGER WAS OBSERVED SERVING A PLATE FROM ONE SUCH END POSITION.	YES	1/20/2004	Barrier has been placed during service and all team members instructed to ensure guests are not allowed to self serve from this end	
4	25	LIDO - WAITER STATIONS	AT MOST WAITER STATIONS WET WIPING CLOTHS WERE STORED IN WASH, RINSE, AND SANITIZE BUCKETS BETWEEN USES. IN ONE STATION THE WET WIPING CLOTHS WAS DRAPED OVER THE BUCKET BETWEEN USES.	YES	1/20/2004	Wiping clothes removed and Team waiters and supervisors were instructed on correct handling procedures	
5	*	GENERAL COMMENT	THE MANAGEMENT AND RECORDKEEPING DISPLAYED IN THE CHILDREN ACTIVITY CENTER, HOUSEKEEPING, MEDICAL, AND POTABLE WATER DEPARTMENTS WAS EXCELLENT TODAY.	N/A			
6	26	MAIN GALLEY-APPETIZER PANTRY	THE PREVIOUSLY CLEANED FLOOR MIXER FOOD SPLASH AREA WAS SOILED WITH DRIED FOOD DEBRIS.	YES	1/20/2004	Cleaned immediately and galley personnel instructed on proper cleaning procedures	
7	28	MAIN GALLEY-APPETIZER PANTRY	A BLACK GREASE WAS NOTED ON THE FLOOR MIXER ATTACHMENT AREA. THIS GREASE COULD DRIP INTO THE MIXING BOWL OF FOOD.	YES	1/20/2004	The grease was removed and galley personnel instructed on proper cleaning procedures.	
8	34	MAIN GALLEY-APPETIZER PANTRY	THE HANDWASH SINK DRAIN LEAKED.	YES	1/21/2004	A repair request was submitted immediately and completed.	
9	20	MAIN AND CREW GALLEY	THE BACK PANEL OF THE COUNTERTOP SLICER'S HAD PEELING HARD SEALANT (APPETIZER PANTRY, TOAST STATION AND CREW GALLEY). THIS ITEM WAS ALSO NOTED IN THE 12 JULY 2003 INSPECTION.	YES	2/15/2004	Properly sealant have been replaced.	
10	20	MAIN GALLEY	THERE WERE TWO UNDER COUNTER AND ONE REACH IN REFRIGERATION UNITS THAT WERE OUT OF ORDER FOR TWO WEEKS IN THE APPETIZER PANTRY. THE SOUP STATION AREA HAD ONE UNDER COUNTER REFRIGERATION UNIT OUT OF ORDER FOR TWO WEEKS.	YES	2/7/2004	All Fridges have been rectified.	
11	30	MAIN GALLEY-SOUP STATION	THE HAND WASH SINK SOAP DISPENSER WAS NOT WORKING AT THE SOUP STATION HANDWASH SINK.	YES	1/20/2004	Soap dispenser have been replaced immediately	
12	26	MAIN GALLEY	CARBONIZED FOOD DEBRIS WAS NOTED ON THE COILS OF TWO PREVIOUSLY CLEANED FRYERS.	YES	1/20/2004	Fryers were cleaned during inspection	
13	27	MAIN GALLEY	THE VENTILATION HOOD ABOVE THE SOUP KETTLES WAS SOILED WITH DRIED FOOD DEBRIS (TOMATO SAUCE, ETC.).	YES	1/20/2004	The hood was cleaned immediately and galley stewards instructed on proper cleaning procedures.	
14	26	MAIN GALLEY-SOUP STATION	THE TABLE MOUNTED CAN OPENER WAS SEVERELY SOILED WITH DRIED FOOD DEBRIS.	YES	1/20/2004	The can opener was taken out of operation immediately and new openers ordered.	
15	20	MAIN GALLEY-SOUP STATION	THE TABLE MOUNTED CAN OPENER HAD BEEN REPAIRED WITH A RIVET MAKING THE EQUIPMENT DISASSEMBLE FOR CLEANING.	YES	1/20/2004	The can opener was taken out of operation immediately	
16	26	MAIN GALLEY-PASTRY	THE STAND MIXER FOOD SPLASH AREA WAS SOILED WITH DRIED FOOD DEBRIS. THIS MIXER WAS CLEANED PREVIOUSLY.	YES	1/20/2004	The mixer was cleaned immediately and pastry personnel; instructed on proper cleaning procedures.	
17	33	CREW GALLEY	THE PROFILE STRIP ON THE BULKHEAD BENEATH THE SALAD BAR COUNTER WAS LAYING ON THE DECK.	YES	3/15/2004	Stripe was bolted to bulkhead, has originally.	
18	33	PROVISIONS	THE PROFILE STRIP AROUND THE DECKHEAD ENTRY HATCH WAS IN DISREPAIR IN THE MISCELLANEOUS WALK-IN FREEZER.	YES	3/25/2004	Stainless steel plate was replaced and sealed with silicon	
19	20	POOL BAR	THE ICE MACHINE'S OPEN CELL SEALANT GASKET BETWEEN THE CUBER AND BIN WAS SATURATED WITH MOISTURE.	YES	2/10/2004	The Sealant gasket have been replaced	

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20	*	CORRECTIVE ACTION STATEMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL TRIUMPH - CAS - [INSPECTION DATE: 01/20/2004]				